

drawing Figure 1. A wide range of alternative packages and packaging features will be apparent to those skilled in the art. The maca container illustrated in Figure 1 comprises a cylindrical drum 10 having a screw-down lid 12, which for esthetic purposes can have an outer profile flush with that of drum 10. Drum 10 is preferably sealed by a frangible paper, plastic, metal or composite membrane 14 and encloses a sack 16 containing a desired quantity of powdered maca 18. In addition, a scoop 20, which is preferably a measuring scoop of stated capacity is included in drum 10. Sack 16 made of any suitable material for example polyethylene, polypropylene or polyester film, is preferably transparent and is preferably sealed, for example by a twist tie 22. Optionally, container 10 may include, secured to the container, or to, or on a container label, or within the container, instructions for use of maca, optionally including recipes such as those described herein, one or more redeemable coupons, and contact information for obtaining information regarding maca and its use, for example telephone number, email web or postal address, and the like. Alternatively, some or all of such materials can be printed on the outside of the container or on a label around the container.

*cont'd*

Page 18 Lines 41 - 42:

*A2* EXAMPLE 28

Maca Dog Treats

Page 19 Lines 12 - 13:

*A3* EXAMPLE 29



## Maca Cat Cookies

Page 19 Lines 30 - 31:

A4 EXAMPLE 30

Maca Horse Nuggets

Page 20 Line 43 - Page 21 Line 4:

A5 EXAMPLE 33

Maca dough

Comparative Example B is repeated using a mixture of one part maca powder and one part bread flour in place of the bread flour of comparative example B. Surprisingly, the egg white dough exhibits significantly more elasticity than the water-based dough.

Such elasticity is desirable in structurally integrating the maca into the end-product foodstuff. Also, good elasticity is associated with a lighter bread. It may be theorized, although the invention is not bound by such theory, that the maca proteins, which are a prominent component of maca, permit cross-linking with egg white albumen to provide the kind of molecular structure commonly associated with elasticity.

### IN THE CLAIMS:

Please **SUBSTITUTE** the following amended claims for the corresponding pending claims with the same numbers:

A6 3 (amended). A method of marketing a nutritional supplement comprising offering for sale packages of dried maca, each package containing at least 10 gm